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RECIPES
FOR THE USE OF
DURYEA'S MAIZENA,
AN ARTICLE FOR FOOD
THAT RECEIVED
TWO PRIZE MEDALS
(FROM JURIES 3 AND 4)



AT THE
International Exhibition, London, 1862,

Being Sole Awards gained by anything of the kind.
It also received Superlative Report of

"EXCEEDING EXCELLENT FOR FOOD."

MAIZENA is put up in lb. packages, under the "trade mark Maizena," with directions on wrapper, and can be had of all grocers and druggists throughout the country. Wholesale Depot, 166 Fulton Street, New-York.

WM. DURYEA, Sec'y.

N. B. Parties wishing practical instruction in the use of Maizena, will send name and address, and we will send our Caterer to instruct them without cost. A pamphlet containing Recipes will be sent by mail to any person soliciting it.

Entered according to Act of Congress, in the year 1864, by Wm. DURYEA, in the Clerk's office of the District Court for the Southern District of New York.

34 April 6.1864



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Great International Exhibition at Hamburg, JULY, 1863,

Received the highest Prize Medal for its great delicacy as an article of food.

—
“MAIZENA,”

AT THE

Fair of the New-York State Agricultural Society,

At UTICA, NEW-YORK, Sept., 18 3.

Received both DIPLOMA and MEDAL.

—
“MAIZENA,”

AT THE

Pennsylvania State Fair, at Norristown, October 3, 1863,

Took Gold Medal.

“MAIZENA” has also taken the first premium at the *American Institute*, New-York City; *New Jersey State Fair*, at Trenton, and other places, in every instance where it has been exhibited.



DURYEA'S **MAIZENA**

THE "Maizena" having obtained, wherever introduced, a reputation far above anything of its kind, and on all occasions when brought into competition with other "Corn Flours," or "Corn Starches," having been invariably awarded the highest premium, is now offered to the public with confidence that it cannot fail in securing the most unqualified approbation. "Maizena" is manufactured by the Glen Cove Company from the choicest "Maize." It therefore is the perfection of all Indian Corn productions, in purity, flavor and strength, whilst its economy is such as to astonish even the "*most economical.*"

The Maizena was used in the "Refreshment Room" of the Great International Exhibition in London, in 1862. Of Puddings alone over 150,000 were sold, thus evincing, as frequently remarked by the daily press, how rapidly it gained in public favor.

But while "Maizena" thus pre-eminently occupies the highest position, yet is its price such as to place it within the reach of all classes. The price is above wheat flour, but the same as "Corn Starch," though its strength, in power of absorption, is such

that all who test it cannot fail to perceive the greatest economy in its use as an article of food, which must bring it into universal consumption.

The following are a few of its excellent qualities for which it is so justly celebrated :

1. It is so easily digested that the most confirmed dyspeptic may not only eat heartily of it without discomfort, but may, by a partial confinement to its use, be ultimately restored to sound health.

2. Being at once extremely palatable, and easily flavored, it supplies a choice article of diet, either for the gourmand or for the jaded and weakened appetite that cannot relish stronger food.

3. It is especially adapted to the use of children, particularly such as are of weak organism and predisposed to summer complaints, or to derangements of the digestive organs.

4. It is an invaluable aid in the sick room, as well as for the aged and infirm, who will find in this what they in vain seek for in any other article of diet. Its purity and strengthening qualities, together with its ease of digestion, all combine to give it a deserved preference.

5. Its superiority as a Summer diet, it being cooling and soothing in its nature, while at the same time it imparts all necessary strength and vigor.

6. The ease and dispatch with which it can be prepared for use, a few minutes being only required in cooking most of its combinations.

As an article of dessert it is largely used in private families, and many of the best hotels in this and other countries, it being fully equal in nicety of relish to the richest pastry, while it is a thousand fold more digestible and healthful. It is equally adapted to the preparation of the many articles enumerated. Directions for making each will be found under their appropriate heads. (See Index.)

Maizena can be used in place of flour to a great advantage, in Sauces, Soups and Gravies ; it will be found to produce a brighter gloss than flour, and not liable to turn acid. (See Directions.)

BEST OF FAIRE?

Maizena Ice Creams.

MAIZENA....	VANILLA,.....
MAIZENA....	CHOCOLATE,.....
MAIZENA....	ORANGE,.....
MAIZENA....	STRAWBERRY,.....
MAIZENA....	LEMON,.....
MAIZENA....	PINE APPLE,.....

Maizena Puddings.

MAIZENA....	CUP LEMON PUDDING,.....
MAIZENA....	" ORANGE "
MAIZENA....	" CUSTARD "
MAIZENA....	PRINCE ALBERT PUDDING,.....
MAIZENA....	PLUM "
MAIZENA....	CHANCELLOR "

Maizena Sponges and Custards.

MAIZENA....	STRAWBERRY SPONGE,.....
MAIZENA....	LEMON "
MAIZENA....	ORANGE "
MAIZENA....	CHARLOTTE RUSSE,.....
MAIZENA....	BAKED CUSTARD,.....
MAIZENA....	BOILED "
MAIZENA....	FLOATING ISLAND,.....
MAIZENA....	CHARLOTTE FRUIT,.....

Maizena Blanc-Mange and Jellies.

MAIZENA....	BLANC-MANGE AND SYRUP,.....
MAIZENA....	" PLAIN,.....
MAIZENA....	WINE JELLY,.....
MAIZENA....	ORANGE JELLY,.....

Maizena Fondants.

MAIZENA....CHOCOLATE,.....
MAIZENA....LEMON,.....
MAIZENA....STRAWBERRY,.....
MAIZENA....ORANGE,

Maizena Pastry and Cakes.

MAIZENA....SPONGE CAKE,.....
MAIZENA....SULTANA "
MAIZENA....POUND "
MAIZENA....CROQUETTES,.....
MAIZENA....CREAM PUFFS,.....
MAIZENA....SPANISH "
MAIZENA....OMELETTE COMFITS,.....
MAIZENA....MERINGUES.....
MAIZENA....CREAM TARTS,.....
MAIZENA....WINE CAKE,.....
MAIZENA....CHOCOLATE MERINGUES,.....
MAIZENA....TIPSEY CAKE,.....
MAIZENA....MERINGUE TARTS,
MAIZENA....PIES,



BILL OF FARE.

Glaces Maizena.

À LA VANILLE,.....
AU CHOCOLAT,.....
À L'ORANGE ,.....
À L'ANANAS,
AUX FRAISES,.....
AU CITRON,

Foudings Maizena.

AU CITRON,
À L'ORANGE,
À LA CRÈME,
AU PRINCE ALBERT,
AUX POMMES,
AU CHANCELIER,

Gateaux de Maizena a la Creme.

AUX FRAISES,
AU CITRON,
À L'ORANGE,
CHARLOTTE RUSSE,
À LA CRÈME CUIT AU FOUR.
“ “ BOUILLI,
ISLE FLOTANTE
CHARLOTTE DE FRUITS,

Blanc-Manger et Gelees au Maizena.

BLANC-MANGER AU SIROP,
“ AU NATUREL,
GELÉE AU VIN,
“ AUX ORANGES,

Fondants Maizena.

AU CHOCOLAT,
AU CITRON,
AUX FRAISES,
À L'ORANGE,

Gateaux et Patisserie au Maizena.

GATEAUX AUX ŒUFS,
“ À LA SULTANE,
“ AMERICAINS,
CROQUETTES,
PETITS PÂTÉS À LA CRÈME,
“ “ À L'ESPANOILE,
OMELETTES AUX CONFITURES,
MERINGUES À LA CRÈME,
TOURTES “ “
GATEAUX AU VIN,
MERINGUES AU CHOCOLAT,
GATEAU DES IVROGNES,
TOURTES MERINGUES,
TOURTES AMÉRICAINES,

RECIPIES
FOR
PREPARING AND COOKING
THE VARIOUS DISHES

Enumerated in the foregoing Bill of Fare.

No. 1. Maizena Ice Cream.

Take 2 oz. of Maizena, mix it smoothly with a little cold milk ; place 2 quarts of milk on the fire, when boiling add the above ; beat briskly, remove it from the fire, add 1 lb. fine sugar, 4 eggs, stir well together, flavor to taste ; when cold it may be frozen the same as other ices.

To 2 lbs. of preserved fruit of any kind add 2 quarts of the above cream, the juice of 2 lemons to heighten the flavor, rub the whole through a fine hair sieve, and to raspberry, or any kind of red fruit, add a little cochineal coloring to give a better tint. If the preserves are very sweet less sugar must be used.

Chocolate, Orange, Lemon, Vanilla, &c. may be prepared from the above cream.

No. 2. Maizena Lemon Pudding.

Grate the rind of 2 lemons ; add the juice and rind to 6 oz. of sugar, and 3 oz. of Maizena. Stir this well into some cold water, sufficient to make it smooth. Place 3 pints of milk on the fire ; when boiling add the above, stirring all the time until it thickens. Remove it from the fire, and add 1 oz. of butter and 6 eggs. Stir again while on the fire, taking care not to allow it to burn. As soon as it becomes thick remove it, and fill out some small cups or forms—previously dipped in cold water.—Place them aside—in one hour they will be fit to turn out. Serve with Maizena Sauce, No. 23.

No. 3. Maizena Orange Pudding.

Proceed the same as for Lemon Pudding (No. 2), using the rind and juice of oranges instead of lemons.

No. 4. Maizena Custard Pudding.

Mix 5 oz. of sugar, 3 eggs, 2 oz. of Maizena, in half a pint of cold milk ; place 1 quart of milk on the fire, a small piece of cinnamon or the rind of a lemon pared thin ; when boiling pour this through a sieve, and mix all together ; add a small pinch of salt, 1 oz. of butter ; stir it well, and place it on the fire again for a short time, stirring all the while to keep it smooth. This custard can be baked or boiled in cups or a dish ; grate a little nutmeg on the top before baking.

No. 5. Maizena Boiled Custard.

Take the same mixture (No. 4) and place it in a stone jar, and stand this into a saucepan of water over the fire. Let the water boil, keeping the mixture stirred all the time till it becomes thick. Add one glass of brandy, and serve in glasses with grated nutmeg on the top.

No. 6. Maizena Plum Pudding.

Place on the fire 1 quart of milk, a small piece of cinnamon, a pinch of salt. Mix 3 oz. of Maizena with a little cold milk, 4 eggs, 4 oz. of stale Maizena sponge cake, 5 oz. sugar. When the milk boils stir in the Maizena over the fire till it becomes thick. Remove it from the fire, and add $\frac{1}{2}$ lb. raisins, 2 oz. mixed peel, glass brandy. Fill a dish or form and bake. Dust a little sugar on the top before putting into the oven.

No. 7. Maizena Albert Pudding.

Pour 1 quart of boiling milk on 1 lb. stale Maizena sponge cake, the rind of 2 lemons grated, 3 eggs, $\frac{1}{2}$ lb. Sultana Raisins, pinch of salt. Butter a form and bake it. A few small pieces of butter put on the top before placing it in the oven will improve it.

No. 8. Maizena Chancellor's Pudding.

Butter a plain form, line it with slices of Maizena sponge cake, spread with raspberry jam when in

the form, proceed with the mixture (No. 6), fill the form and steam it $\frac{3}{4}$ hour. Served with Maizena sauce.

No. 9. Maizena Strawberry Sponge.

Beat the white of 6 eggs very stiff, add 6 oz. sugar; dissolve $\frac{3}{4}$ oz. isinglass in a glass of wine, and the juice of 2 lemons, over the fire; mix 2 oz. of strawberry syrup, 2 oz. Maizena; beat these into the eggs; then add the isinglass, well stirred in. Fill small forms or cups and set them aside till wanted. Place them on ice in warm weather.

No. 10. Maizena Orange Sponge.

Proceed the same as for Strawberry Sponge, only using oranges instead of strawberry syrup; rasp the rind of the oranges, and steep it in the wine and isinglass. Fill them in cups or forms.

No. 11. Maizena Floating Island.

Prepare a Custard (No. 5), place this into saucers or a glass dish. Beat up the whites of 3 eggs very stiff; add 3 oz. of fine sugar and Maizena, in equal portions; stir them into the eggs; lay them out on buttered tin with a tablespoon, and bake them a light color. When done, place one on each custard, and decorate it with red currant jelly.

No. 12. Maizena Blanc-mange.

Place on the fire 1 quart of milk, $\frac{1}{4}$ oz. bitter almonds, a small piece of cinnamon, a pinch of salt; chop the almonds fine before putting them into the milk; 6 oz. sugar, 3 oz. Maizena; mix with a little cold milk. Strain the boiling milk on the Maizena, stirring it well till quite smooth. Place it on the fire again, keeping it stirred all the time till it begins to thicken. Remove it from the fire, and fill small forms, previously dipped in cold water; in one hour they will be ready to serve; one glass of brandy will much improve it.

No. 13. Maizena Sponge Cake.

Beat 10 eggs with $\frac{3}{4}$ lb. of fine sugar, very light; add 1 lb. of Maizena; mix it in lightly; flavor to taste.

No. 14. Maizena Pound Cake.

Rub 1 lb. butter very light, then add $\frac{3}{4}$ lb. of fine sugar; rub well again; mix in 8 eggs, add $1\frac{1}{4}$ lbs. Maizena. Flavor with oil of lemon.

No. 15. Maizena Fruit Pound Cake.

Proceed the same as for Pound Cake (No. 14), only add 1 lb. of mixed fruit, with some peel; bake the same.

No. 16. Maizena Tipsy Cake.

Cut up either of the Cakes, Nos. 13, 14, or 15. Make a syrup of 1 glass of brandy, 1 of wine, 1 of water, the rind of a lemon, a little cinnamon and cloves; 6 oz. sugar boiled and strained when hot. Steep the cake in, and serve with the Custard (No. 5).

No. 17. Maizena Cream Puffs.

Place on the fire 1 quart of milk, 1 lb. of butter; when boiling add 1 lb. Maizena, stirred well in while on the fire until it becomes like a paste. Remove it and work in 18 eggs. Put some lard on the fire, and when hot fry the mixture in small pieces. When cooked, cut them open and fill with Maizena Cream or Blanc-mange.

No. 18. Maizena Omelette.

Proceed to make a paste, No. 17. When fried, lay some raspberry jam on each; then cover the jam with the Meringue, the same as for Floating Island No. 11. Dust a little sugar over them before baking; place them in the oven till a light brown color.

No. 19. Maizena Croquettes.

Prepare a mixture as No. 17. When cooked, roll them in rough sugar and fine almonds, after washing them over with a little egg wash.

No. 20. Maizena Meringue Pies.

Boil 1 quart of milk with the rind of 1 lemon. Mix 3 oz. Maizena, $\frac{1}{4}$ pint of cold milk, 6 oz. sugar. When the milk boils, add the Maizena; keep stirring until it thickens. Remove it from the fire, and add 4 yolks, 1 oz. butter, the juice of 2 lemons or oranges, 1 glass of brandy or wine; mix these last in well.

Line a plate or dish with paste very thin, fill it with the above, and bake it. When done, spread over the top the Meringue (No. 11). Decorate it if desired; dust some fine sugar on the top, and bake again a light color.

No. 21. Maizena Charlotte Russe.

Prepare a sponge, No. 9, using the yolk of 3 or 4 eggs, mixed in with the sugar. Line a plain form with Maizena Sponge Cake, cut very thin; as soon as the sponge begins to thicken, fill the form and place it aside till wanted. In hot weather, place the Charlotte on ice. Any flavoring may be used.

No. 22. Maizena Charlotte with Fruit.

Prepare a sponge, No. 21, using a little more isinglass, and a small quantity of fine fruit mixed in. When the Charlotte is nearly set, then fill the form as for others.

No. 23. Maizena Wine Sauce.

Place on the fire 1 pint of milk. Mix 1 oz. of Maizena in a little cold milk; 4 oz. sugar. When

the milk boils mix in the Maizena, add 1 oz. butter, 1 glass of brandy or wine ; stir over the fire till quite smooth.

No. 24. Maizena Thick Cream.

Place on the fire 1 quart of Milk. Mix 4 oz. Maizena in a little cold milk. When the milk boils, add the Maizena, with 2 oz. butter, 6 oz. sugar, 4 eggs. Mix these well together over the fire, until it is quite smooth. Remove it from the fire and keep stirring until nearly cold. This cream is for filling cream puffs, No. 17.

No. 25. Maizena Biscuit Pudding.

Slice or break 4 common biscuits, boil them in 1 pint of milk with a piece of lemon-peel chopped as fine as possible ; to which put 3 oz. of warmed butter, 2 oz. Maizena, 2 oz. sugar, and 4 eggs well beaten, 1 wineglass of brandy. Bake or boil.

No. 26. Maizena Bread and Butter Pudding.

Make a custard No. 5 ; butter slices of bread or French roll, and soak them for an hour in this mixture ; then lay them in a dish, sprinkling currants between each layer with a little pounded sugar. Pour over it more of the custard, and bake.

No. 27. Maizena Transparent Pudding.

Beat 8 whites of eggs very stiff, put them into a stewpan with 1 lb. of sugar, $\frac{1}{2}$ lb. butter, 2 oz Maizena, and some grated nutmeg. Set it on the fire, and keeping it stirred till it thickens. Bake it in a moderate oven. You may add candied orange and citron, if you like.

No. 28. Maizena or Polenta Pudding.

Mix 8 oz. Maizena, $1\frac{1}{2}$ pints of milk ; let it boil till it thickens ; put into it 1 oz. butter, a little salt. Bake it $1\frac{1}{2}$ hours. Turn it out of the dish when served. This pudding is very good with meat..

No. 29. Maizena Swiss Pudding.

Mix the Maizena as in the foregoing receipt ; when it boils, add 1 oz. of butter, $\frac{1}{4}$ lb. of moist sugar, the same of Sultana raisins, the grated rind of a lemon, 1 oz. candied peel. Mix the whole all together, and bake it $1\frac{1}{2}$ hours. The great recommendation of this pudding is the absence of eggs.

No. 30. Maizena Polka Pudding.

Boil a quart of milk with the rind of a lemon, a small pinch of salt : mix 5 oz. Maizena in a little cold milk ; when the milk boils take out the lemon-skin and add the Maizena, with 1 oz. butter, 2 oz. sugar. Boil a few minutes and put into shapes which have previously been dipped in cold water.

No. 31. Maizena Sauce for Polka Pudding.

1 oz. Maizena in a little cold milk; blend it till smooth; then pour a pint of boiling milk on it. Beat the white of 4 eggs in 3 oz. sugar, 1 glass of brandy; add this to the sauce, and allow it to remain on the fire a short time, stirring all the while—remove it and pass it through a sieve. This sauce can be served hot or cold, may be flavored with any thing to fancy.

No. 32. Maizena Roux for Soups, Sauces and Gravies.

Place on the fire $\frac{1}{2}$ lb. of butter; when hot stir in $\frac{1}{2}$ lb. Maizena; allow it to take a little color—then remove it and put it aside. Small portions of this can be used for thickening soups or gravies instead of flour, and will be found far superior.

No. 33. Rice and Maizena Puddings.

Boil $\frac{1}{2}$ lb. rice till tender in either milk or water; when done add $\frac{1}{4}$ lb. Maizena blended in a little cold milk to the rice, $\frac{1}{4}$ lb. of butter, 2 quarts of boiling milk, 6 or 8 oz. of sugar, 6 eggs and the grate of a nutmeg. Place all these in a dish, and either bake or boil. This makes a delicious pudding. Fruit may be added, if desired.

No. 34. Maizena College Pudding.

Blend $\frac{1}{2}$ lb. Maizena in cold milk, then pour a pint of boiling milk on it; beat the yolks of 8 eggs in the batter, then beat up the 8 whites very stiff and add them to the above; mix in lightly. To be boiled or baked in a dish or form.

No. 35. Maizena College Sauce.

$\frac{1}{2}$ lb. of sugar, $\frac{1}{2}$ lb. of butter, the juice of 3 lemons; place these on the fire to melt. Blend 1 oz. Maizena in a little cold water, then pour some boiling water on it till it turns clear; add 4 eggs and a pint of wine; mix all together, place it on the fire for a few minutes. Do not allow it to boil.

No. 36. Maizena Cream for Coffee or Tea.

Blend 1 oz. Maizena in $\frac{1}{2}$ pint of water; when smooth, add $\frac{1}{2}$ pint of milk, the yolk of 1 egg; place this on the fire, stirring until it begins to thicken. Beat briskly, and stand it aside until cold. This will be found of great service when cream cannot be procured.

No. 37. The Maizena Reform Pudding.

Take 4 eggs, weigh them, take equal weight of sugar and of butter, 2 oz. Maizena; half melt the butter and beat it to a cream, beat the eggs also, and mix them with the butter and sugar, beating the whole to a froth. Scald the Maizena in $\frac{1}{2}$ -pint of milk previously rubbed smooth in a little cold milk. Then add these altogether, with a little grated

nutmeg; beat all well, and pour it into a mould, well buttered. An hour will boil it. This pudding may be baked, if desired. To be eaten with cherry or plum sauce.

No. 38. Maizena Berlin Pudding.

Mix 4 oz. Maizena in a pint of milk with 3 oz. sugar and 1 oz. of butter; simmer till it begins to thicken; beat 5 oz. butter to a cream, add a pinch of salt and a piece of a lemon rasped, 6 eggs (the yolks and whites beaten seperately till a solid froth); mix all with the thickened milk the instant before it is put into the basin. This pudding may be boiled, but it is better baked.

No. 39. Maizena Carrot Pudding.

Proceed as above, adding a carrot well boiled and passed through a sieve, use 2 oz. more sugar. This pudding should be baked.

No. 40. Maizena Pumpkin Pudding.

Proceed the same as for carrot pudding, using pumpkin well boiled and drained dry and passed through a sieve.

No. 41. Maizena and Ground Rice Pudding.

Mix 3 oz. of ground rice and 3 oz. of Maizena with $\frac{1}{2}$ -pint of cold milk; when beaten into a paste put it into a quart of warm milk and keep it simmering for 10 minutes; then add to it 2 oz. butter, the yolks of 6 eggs with the whites of 3, whip all together; then

add 6 oz. of fine sugar, and flavor it with almond or lemon; 1 glass of brandy. Put this into a dish and bake $\frac{3}{4}$ of an hour. This pudding may be baked in small cups.

No. 42. Maizena Rector's Pudding.

Take $\frac{1}{2}$ lb. of marrow and $\frac{1}{2}$ lb. of suet, with the same quantity of bread-crumbs, 3 oz. of Maizena, made into a thick batter with new milk; then take the yolks of 5 eggs with the whites of 2 and beat them up in a glass of brandy; mix all the ingredients together, seasoning it with a very little salt and sugar to taste. Either boil it for 2 or 3 hours in a floured cloth or put it into a mould and bake it in a slow oven until thoroughly done. When taken out stick it all over with blanched almonds, and serve.

No. 43. Maizena Black Cap Pudding.

Rub 4 oz. Maizena smooth into a pint of milk; place it over the fire till it thickens, stir in 3 oz. of butter; when cold add the yolks of 5 eggs beaten, and $\frac{1}{2}$ lb. of currants washed and picked, lay them at the bottom of a well-buttered form or basin, put the batter into the form, cover it tight, and plunge it into boiling water—the currants downward, that they may stick to the bottom and thus form the black cap.

No. 44. Maizena Snow Pudding.

Very good puddings may be made without eggs, but they should have longer boiling or baking than

puddings with eggs, a pinch of soda will give lightness; 2 large spoonfuls of snow will supply the place of 1 egg and make a pudding equally good. This is a useful piece of information, as snow generally falls in the season when eggs are dear; the sooner it is used after it falls the better.

Blend 3 oz. Maizena in a $\frac{1}{2}$ pint of milk; place on the fire $\frac{1}{2}$ pint, when boiling add the Maizena and 5 oz. of sugar and the rasped rind of a lemon, 1 glass of wine, 1 oz. of butter, 3 tablespoonsful of snow—mix these all together and bake them, dusting a little sugar on the top before placing them in the oven.

No. 45. Maizena and Rice Pudding, Boiled.

Soak a $\frac{1}{4}$ lb. of rice in water half an hour, when soaked add 2 oz. Maizena, mix well together and then tie it up in a cloth—leaving room for it to swell—8 oz. of raisins may be added; boil it two hours, then turn it out and serve with Maizena sauce. This is a very cheap pudding.

No. 46. Maizena Lemon Cakes.

Take 1 lb. of flour, $1\frac{1}{2}$ lbs. Maizena, mix them together, then work $\frac{3}{4}$ lb. of butter into the flour and Maizena, adding $1\frac{1}{2}$ lbs. of fine sugar, a few drops of the oil of lemon or the rasped rind of a green lemon, 4 or five eggs, and sufficient milk to make it into a stiff, clear dough; roll it out to the thickness of a $\frac{1}{2}$ inch; cut them out with a round cutter, and

before placing them on pans to bake, dust the cakes over with sugar ; bake them in a moderate oven.

No. 47. Maizena Orange Biscuit.

Proceed the same as for lemon, only using the rasped rind of 2 oranges instead of lemons.

For further instructions for the use of Maizena, apply at the wholesale depot, 166 *Fulton Street, New-York.*

B. G. MARTIN, *Caterer*
Duryea's Maizena Department.

CERTIFICATES

From American and English Medical Men and Chemists.

DURYEA'S MAIZENA.—As an article of food under the different modes of preparation specified, it affords many delicate, nourishing, attractive and palatable dishes. It is especially adapted to the use of invalids; its solubility indicating that it will be easily assimilated by deranged organs, which would reject other forms of vegetable diet, and it may be substituted for sago, arrow root, and other such like bodies with advantage. A. A. HAYES, M.D.,

Consulting Chemist, State Assayer.

16 Boylston St. Boston, July 29, 1859.

N. B. To protect ourselves and the public against a fraudulent use of our Trade Mark "Maizena," by competing manufacturers, the following scientific examinations were solicited :

BOSTON, July 29, 1859.

W. DURYEA, Esq.—Dear Sir: I have examined the three packages you brought me, and find that the one marked "Pure Corn Starch" consists

wholly of "Potato Starch," while "Duryeas' Refined Maizena" is wholly derived from "Indian Corn," and is quite pure.

I have examined Duryeas' "Maizena," and have made use of it in my family as food, and find it to be a very pure and delicate preparation of the White Indian Corn, suitable for the use of invalids and for young children, as well as for family use, in making quickly a delicate pudding.

I would recommend your Maizena as a pure and wholesome article of food.

Respectfully, your obd't servant,

CHARLES T. JACKSON, M.D.

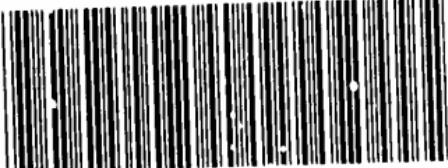
State Assayer.

The following is the result of a scientific examination by Drs. Jackson and Hayes, both of Boston, of samples of Maizena and Corn Starch:

Results of a Chemical and Microscopical Examination of Samples of Maizena and one of Corn Starch, as found in the Market.

ORIGINAL CORN STARCH—PURE CORN STARCH.—This sample presented unmixed potato starch, with the usual characters of this kind of starch. Not a granule of Corn Starch could be found in it.—Its sp. gr. 1.454.

DURYEAS' REFINED MAIZENA.—A large number of observations proved this sample to be composed wholly of the amylaceous part of the most delicate variety of Maize in fine well marked granules. These differ in chemical and optical characters from either of the above named, or any other samples found in the market.—Sp. gr. 1.484.



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REPORT BY DR. LANKESTER.

8 SAVILLE-ROW, W., London, Eng. }
March 11, 1863. }

This is to certify that I have examined microscopically and chemically several specimens of Duryea's Maizena, purchased in London, and I am able to say that it consists entirely of the farina of the Maize or Indian Corn, and that it is remarkably uniform in its quality and character, and free from all impurities. This preparation possesses in a high degree the dietetical qualities of the best kinds of food, and I attribute its excellence to the fact of its being exclusively prepared from Maize grown in America. I can confidently recommend this preparation as an article of diet for invalids or children.

EDWIN LANKESTER, M.D.

Superintendent of the Food Collection, South Kensington.

DURYEA'S "SATIN GLOSS STARCH"

Has never failed to receive the highest award when placed in competition with other Starches, after a thorough test by disinterested judges. It therefore stands commended to the public as the best article of its kind in the world without any comments of the manufacturer.

Directions for Use.—Dissolve thoroughly in a little cold water; add hot water until of proper consistency, stirring briskly and boil until clear, when it will be ready for use. To make the linen unusually stiff, wipe it when ironing with unboiled starch, and iron while wet. If the linen should be soiled by the iron an application of unboiled starch to the stain will remove it more neatly than it can be done with clear water.



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